

Reminders:

5th Grade Shirt: 9/3/10—\$10

Labor Day No School 9/6/10

Wiki Permission 9/7/10

Bobcat Ridge 9/24/10

Field Day 10/1/10

5th Grade Classroom News

Friday, September 3, 2010

Carrie Martin Elementary

Please turn in your 5th grade t-shirt forms as soon as you can!

Spelling List 3

- 1 unit
- 2 university
- 3 tricolor
- 4 monotone
- 5 biennial
- 6 triceratops
- 7 triathlon
- 8 uniform
- 9 monorail
- 10 bifocal
- 11 unique
- 12 tricycle
- 13 bimonthly
- 14 unite
- 15 binoculars
- 16 monologue
- 17 monogram
- 18 monopoly
- 19 unify
- 20 monotony
- 21 bicycle
- 22 trimonthly
- 23 trilogy
- 24 biannual

Reading

During Making Meaning, we worked on text-to-self connections, vocabulary, and defining words by reading *Mufaro's Beautiful Daughters* and *Everybody Cooks Rice*.

Writing

We are writing our thinking in our Reading & Writing Response Logs for the books that we are reading in class.

D.L.I. (Daily Language Instruction)
Focus: Nouns—common and proper

Acuity Testing
Acuity testing
begins next week
in the computer
lab.

Math

We are continuing factors, multiples, prime, and composite numbers in Investigations. We are using number puzzles and arrays to do this.

All classes are completing multiplication facts in class. If students are not passing with a 90% or better, they need to be studying EVERY night.

Science/Social Studies

Our science unit began this week: Taking Care of Our Earth.

Students have started D.O.G. (Daily Oral Geography).

Spelling Homework

M - Sort Page

T - Sentences page (the page after the sort)

W - Pretest at home with a parent signature (can use Spellingcity.com)

R - Test at school

Wikispaces

Absent? Lost homework? Missed the meeting? Missed the newsletter?

Please check out our Wikispaces.

5A

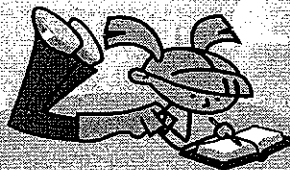
<http://5a2011.wikispaces.com/>

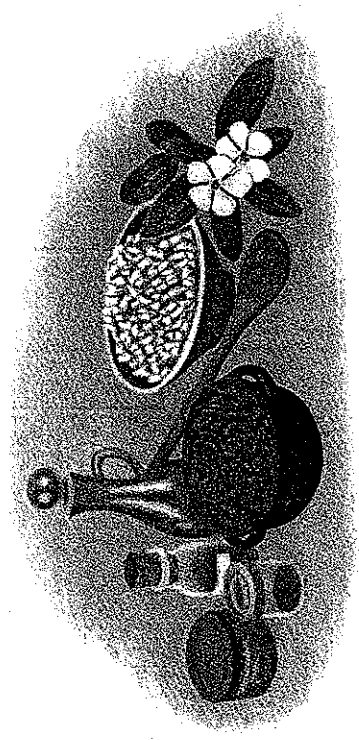
5B

<http://5th2011.wikispaces.com/>

5C

<http://cm5c.wikispaces.com/>





Madame Bleu's Rice and Beans

- 1 cup red beans
- water
- ½ cup oil
- 2 slices bacon
- 2 cloves garlic, peeled and finely chopped
- ¼ cup chopped parsley
- ¼ teaspoon cayenne pepper (or more if desired)
- 1 teaspoon thyme
- 1 tablespoon chopped chives
- 4 cups cooked white rice

1. Place red beans in a medium bowl and cover with cold water. Soak overnight.
2. Drain the beans, rinse, then boil in water for 20 minutes or until the beans are tender.
3. Drain the beans and set aside.
4. In a frying pan over medium heat, heat oil and sauté bacon until lightly browned. Break into small pieces.
5. Add garlic, parsley, cayenne pepper, thyme, and chives. Now add the beans and fry gently.
6. Stir bean mixture into the cooked rice. Sprinkle with fresh chives.

Great-Grandmother's Risi e Bisi

- 2 cubes vegetable or chicken bouillon
- 4 cups water
- 1 clove garlic, peeled and finely chopped
- 1 small onion, peeled and finely chopped
- 3 tablespoons olive oil
- 2 cups uncooked rice
- 2 cups fresh or frozen green peas
- ½ to 1 cup grated Parmesan cheese
- ½ teaspoon ground nutmeg

Use a pot with a tight cover.

1. In a bowl, dissolve bouillon cubes in 2 cups of water, then add to the rest of the water. Set aside.
2. Over medium heat, cook garlic and onion in olive oil until the onion is transparent. Don't let the garlic turn brown!
3. Turn off heat right away and pour in rice. Stir in the 4 cups of water and dissolved bouillon and cook on highest heat until mixture boils. Lower heat and do not remove lid. Cook for 25 minutes.
4. If using frozen peas, soak them in warm water. When rice is cooked, add peas, stir in Parmesan cheese, and sprinkle with nutmeg.

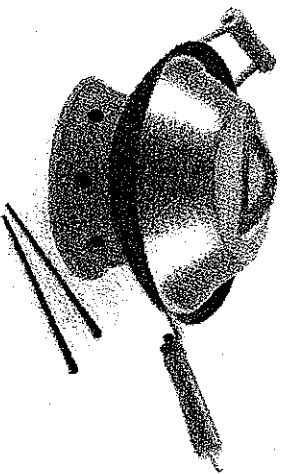
part of rice
two times

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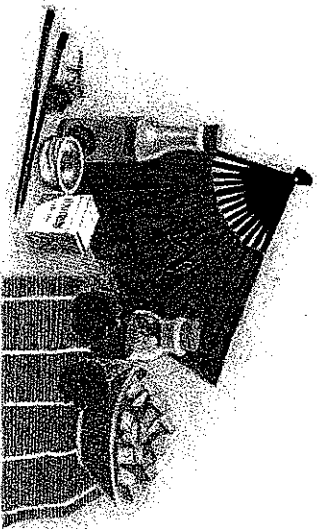
- 2 tablespoons water
- ½ cup cashews or blanched almonds
- ½ cup raisins
- 2 hard-boiled eggs, peeled

1. In a large frying pan over medium heat, sauté onions in 1 tablespoon butter until golden.
2. Add all spices.
3. Add all the vegetables and sauté for 2 or 3 minutes.
4. Butter a large casserole dish and add all the ingredients, mixing or layering rice and vegetables.
5. Bake at 300 degrees F for 30-35 minutes.
6. Sauté cashews and raisins in 1 tablespoon butter.
7. Crumble hard-boiled eggs.
8. When biryani is baked, sprinkle with cashews, raisins, and crumbled hard-boiled eggs.

Mrs. Hua's Tofu with Vegetables

- 1 pound tofu, cut into 1-inch cubes
- 1 tablespoon soy sauce
- 1 tablespoon oyster sauce
- 1 teaspoon sesame oil
- 1 teaspoon sugar
- 4 tablespoons vegetable oil
- ½ teaspoon salt
- 2 cups green beans, cut into 1-inch lengths
- ½ cup water chestnuts
- ½ cup sliced mushrooms

1. Combine tofu, soy sauce, oyster sauce, sesame oil, and sugar. Refrigerate for at least one hour.
2. Heat 2 tablespoons vegetable oil in a wok or high-sided frying pan. Add salt, green beans, water chestnuts, and mushrooms. Cook, stirring constantly, for about two minutes. Pour into a bowl.
3. Add 2 tablespoons vegetable oil to the same wok.
4. Add tofu mixture and stir constantly for about 5 minutes.
5. Return green bean mixture to the wok and mix thoroughly.
6. Serve with cooked rice.



Mrs. Tran's Fried Rice

- 2 eggs
- 1 tablespoon butter
- 1 small onion, peeled and finely chopped
- 3 tablespoons oil
- ½ cup green peas
- ½ cup corn
- 1 carrot, peeled and grated
- 1 teaspoon sugar
- 1 tablespoon fish sauce
- 2 tablespoons soy sauce
- 4 cups cold cooked rice

1. Scramble the eggs in butter and set aside.
2. In a wok or large frying pan over medium heat, sauté onion in oil until it's transparent.
3. Add the vegetables and cook, stirring, for three minutes.
4. Add sugar, fish sauce, and soy sauce, and mix well.
5. Add rice and cook for about five minutes, stirring frequently, until all the food is hot.
6. Chop up the scrambled eggs, mix them in, and serve.

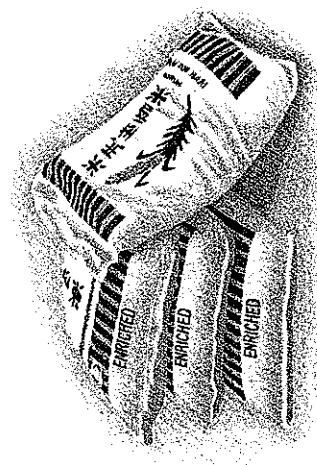
Rajit's Biryani

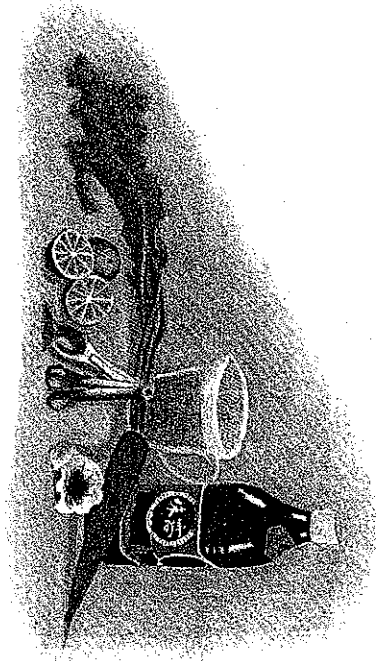
Basmati rice has a special flavor, but any sort of rice will do in a pinch. There should be at least two times as many vegetables and nuts as rice.

- 2 medium onions, peeled and chopped
- 2 tablespoons butter
- Spices:
 - 2 cloves garlic, peeled and finely chopped
 - 2 teaspoons grated fresh ginger
 - 1 teaspoon ground coriander
 - ¼ teaspoon each crushed black pepper, cayenne pepper, ground cloves, ground cinnamon, ground cardamom
 - 1 teaspoon cumin

Vegetables:

- ½ cup carrots, peeled and thinly sliced
- 2 fresh tomatoes, peeled, quartered, and diced
- 1 cup cauliflower florets
- 1 cup green beans
- 1 cup green peas
- 3 cups half-cooked rice (rice that has cooked for 7 to 10 minutes)





The Diazes' Turmeric Rice with Pigeon Peas

- 1 vegetable or chicken bouillon cube
- 8 cups water
- ¼ cup cooking oil
- 1 green onion, finely chopped
- ½ teaspoon turmeric
- 4 cups cooked white rice
- 1 pound dried pigeon peas, soaked overnight and drained

Use a pot with a tight cover.

1. Dissolve bouillon cube in 1 cup water, then add to the rest of the water. Set aside.
2. In the pot, combine oil, onion, and turmeric, and cook over medium heat until onion is transparent. Turn the heat off right away.
3. Add rice and water with dissolved bouillon cube, and cook for 10 minutes on the highest heat.
4. Lower the heat to medium and add the pigeon peas. Stir a bit and cover.
5. Cook for about 15 minutes or until all the water is gone.

Tam's Nuoc Cham

Fish sauce can be found in any oriental market or the international section of a supermarket.

In a jar combine:

- 5 tablespoons fish sauce
- 2 tablespoons lime juice or 4 tablespoons white vinegar
- 1 peeled and finely grated carrot
- 3 cloves garlic, peeled and finely chopped or pressed
- 1 teaspoon crushed red pepper
- 1 to 1½ cups water
- 3 tablespoons sugar

1. Cover the jar and shake until the sugar is dissolved.

Note: Nuoc cham is used as a dip or a sauce and is usually a part of every Vietnamese meal.

Recipes

Rice

- 2 cups rice
- 2½ cups water

1. Bring rice and water to a boil over high heat in a large covered saucepan.
2. Turn heat down to low and let rice simmer for 25 minutes or until all the water is absorbed.
3. Remove from heat and let stand for 10 minutes.

Note: This is a general rice recipe. Cooking instructions vary depending on type of rice used.



The Diazes' Turn

- 1 vegetable or chicken stock
- 8 cups water
- ¼ cup cooking oil
- 1 green onion, finely chopped
- ½ teaspoon turmeric
- 4 cups cooked white rice
- 1 pound dried peas, rinsed and drained

Use a pot with a tight-fitting lid.

1. Dissolve bouillon in the stock and add to the rest of the ingredients.
2. In the pot, combine the rice, peas, and oil. Turn the heat off.
3. Add rice and water and cook for 10 minutes.
4. Lower the heat and stir a bit.
5. Cook for about 1 hour or until the liquid is gone.

Mrs. D's Black-eyed Peas and Rice

- 2 cups dried black-eyed peas
- water
- ¼ cup vegetable oil
- 1 medium onion, peeled and chopped
- 2 slices bacon
- 1 teaspoon dried thyme
- 4 cups cooked rice
- salt and black pepper to taste

1. Place black-eyed peas in a medium bowl and cover with cold water. Soak overnight.
2. Drain the peas, rinse, then boil in water for 20 minutes or until the black-eyed peas are tender. Drain and rinse the peas.
3. In a Dutch oven, heat the oil over medium heat, and sauté the onion and bacon. Break the bacon into small pieces.
4. Add thyme and stir.
5. Add cooked rice, black-eyed peas, salt, and pepper, stirring thoroughly to mix the ingredients.

Name: _____

Reading Log

Please record the number of minutes you read at home each week. You should read 150 minutes per week. If you read your 150 minutes, your name will be placed in a school-wide drawing for prizes.

Reading log forms will be sent home every Friday to be returned by the following Thursday.

Title of Book	Pages Read	Minutes Spent Reading	Date	Parent Signature

Weekly total _____ minutes

150+ minutes = 100%

149 – 100 minutes = 90%

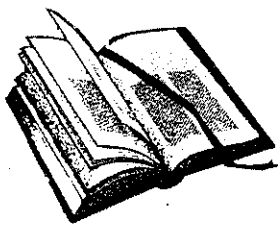
99 – 89 minutes = 80%

88 – 79 minutes = 70%

78 – 69 minutes = 60%

68 – 1 minute(s) = 50%

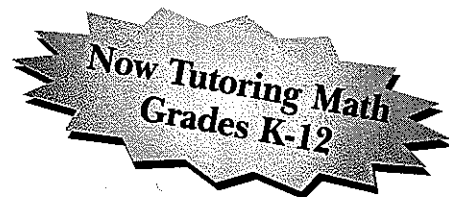
0 minutes = 0%



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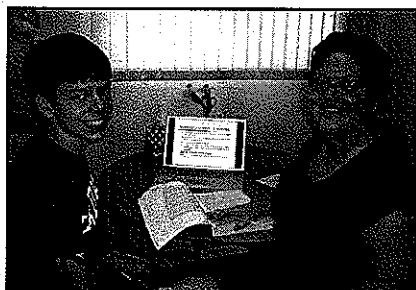
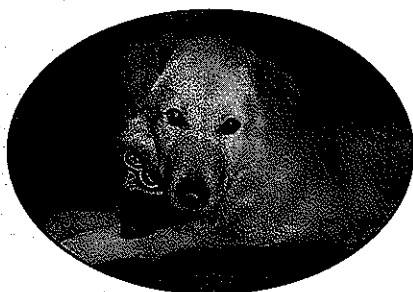
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